

Valentine's Day 2012 Menu

Amuse Bouche:	Malpeque Oysters, Spiked Fresh Grated Horseradish
Soup:	Winter Pea Soup, Wild BC Smoked Salmon, Pommes Pont Neuf
Sharing Antipasto Plate:	Grilled Vegetables, Charcutiere of Genoa Salami, Prosciutto, Chorizo sausage, Buffalo Mozzarella, Spiced Olives, Oven Roasted Tomatoes, Thin bread Crisps
Main (Choice):	Beef Tenderloin, Purple Mash, Organic Baby Vegetables, Truffle Emulsion Pan Seared Halibut, Nicoise Style vegetables, Cajun Citrus Salsa
Sharing Cheese Plate:	International Cheeses, Dark Fruit Chutney
Dessert:	Drambuie infused Chocolate Ganache, Sugar Brittle, and Spiced Dark Chocolate